

Festive Lunch

1 - 30 December 2023* | Monday - Saturday
SGD 88++ per adult | SGD 44++ per child
(Inclusive of soft drinks and chilled juices)

Seafood Delights (S)

Half Shell Scallop

Sea Prawn

White Clam

Gong Gong

Japanese Haven

Assorted Sushi and Maki

Salmon Aburi Sushi (S)

Fresh Sashimi-

Tuna, Salmon and Tako (S)

Chilled Creations

Singapore Rojak and Dried Cuttlefish Bakar (S)

Hickory Smoked Duck Salad with Rainbow Slaw,
Dried Fruits and Toasted Pecan (N)

Roasted Broccoli with Bombay Onion, Siracha Tomato Dressing

Pulled Turkey Salad with Caramelized Onion,
Cabbage Pickles and Fresh Herbs

Maple Glazed Pumpkin Salad with
Roasted Courgette and Confit Garlic (V)



Wellness Salad Bar (D,V)

Classic Caesar Salad, Mesclun Mixed Green Salad

Condiments: Cucumber, Tomato, Kalamata Olive,
Carrot, Edamame, Sweet Corn

Dressings: Thousand Island, Extra Virgin Olive Oil,
Goma and Balsamic Vinegar

Charcuterie (P)

Beef Salami, Mortadella, Pork Salami

European Cheese Oasis (D)

Gorgonzola, Red Cheddar, Brie, Manchego

Dressings: Dried Cranberry, Apricot, Raisin, Sultana, Grape

Artisanal Breads

French Baguette, Ciabatta, Soft Roll, Multigrain Roll

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts |
P Pork | S Shellfish | V Vegetarian

Menu items are on rotation and may change without prior notice.
Prices are subject to 10% service charge and prevailing government taxes.
*Not applicable on 24 & 25 December 2023.



Soup of the Day

Creamy Corn and Turkey Chowder (D)

Western Meat Marvels

Roasted Australia Beef Sirloin, Rosemary Beef Jus (A)

Oven Roasted Tom Turkey with Turkey Giblet Gravy,
Cranberry Sauce and Chestnut Stuffing

Braised Red Cabbage with Raisin (V)

Caramelized Root Vegetables (V)

Spiced Pumpkin Purée with Toasted Almond Flakes (N)

Signature Mains

Irish Lamb Stew with Carrot and Baby Potatoes (A)

Mediterranean Baked Seabass, Seasonal Vegetables (S)

Potato Au Gratin (D)

Sauteed Brussel Sprouts, Garlic, Butter,
Bacon and Pecan Nut (D, N)

Penne Pasta Basil Tomato Sauce
with Shredded Ham and Burrata Cheese (D,P)

Chef's Selection of Finger Food and Small Bites

Asian Specialties

Double Boiled Chicken Soup with
Cordyceps Flower and Bamboo Pith

Hakka-Style Braised Pork Belly with Black Fungus (A, G, P)

"Nai Bai" Cabbage with
Braised Shitake Mushroom and Beancurd Skin (A, G)

Stewed Beef Brisket with
Fermented Soya Bean Sauce and White Radish

Wok Fried La La Clams "Kam Heong" Style (A, S)

Thai Steamed Seabass with Lime

Nasi Goreng Kampung with
Turkey, Ikan Bilis and Sambal Belacan (E, S)

Braised Ee-fu Noodles with Mushrooms and Silver Sprouts

Assorted Crackers with Sambal Dip

Middle East Flavours

Laban W Khyar (V)

Pita Bread (V)

Falafel (V)

Laban Immo

Kabsa

Hummus (V)



Hawker Specialties

Chicken Satay, Lamb Satay

Condiments: Onion, Cucumber, Malay Rice Cake

Beef Noodles

Singapore Laksa (D, N, S)

Roast Perfections

Braised Chicken in Soya Sauce

Roasted Pipa Duck

Crispy Pork Belly (P)

Indian Odyssey

Paneer Pakora (V, D)

Tandoori Chicken (D)

Methi Lamb Masala

Rajma Dhal (D)

Chicken Korma Curry (D, N)

Aloo Matar Curry (V)

Butter Methi Naan (D, E)

Garlic Kulcha (D, E)

Tomato Adraki Pulao (D, V)

Condiments: Papadum, Chutney, Raita (D)

Sweet Bliss

Traditional Christmas Fruit Cake (D, E, G)

Selection of Christmas Yule Log (D, E, G)

4ft Grandma Log Cake (D, E, G)

Gingerbread Cheesecake (D, E, G)

Spiced Bread and Butter Pudding (D, E, G)

Christmas Cookies (D, E, G, N)

Cheesecake (D, E, G)

Panettone (D, E, G, N)

Minced Pie (D, E, G, N)

Christmas Stollen (D, E, G, N)

Christmas Pie (D, E, G)

Black Forest Verrine (D, E, G)

Tiramisu Verrine (D, E, G)

Fruit Trifle (D, E, G)

Seasonal Fruit Medley

Ice Cream Treats

